



Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.

Varietal

Pinot Noir, the king varietal behind all the great wines of Burgundy.

Tasting notes

Colour: bright, dark ruby red.

Nose: the aromas are powerful, mixing small red and black fruits, wood and pepper. Some animal hints complete this aromatic palette.

Palate: the attack is frank, with a nice liveliness. The tannins are still present but very racy. A very nice holding in the final.

Food and wine pairing

This wine goes well with fish, as its softness is not overpowering, as well as a nice plate of cold cuts, beef, roasted or cooked, marinated, in sauce, grilled meats, or game, once the wine has been allowed to age for several years (approximately 5 years) and cheeses such as Citeaux, Camembert or Brie de Meaux. It may also be served as the perfect accompaniment to desserts.

Serving suggestions

Ideally serve between 15°C and 17°C (59°-63°F).

Ageing potential

This Premier Cru can easily be kept for 5 to 8 years in good conditions.

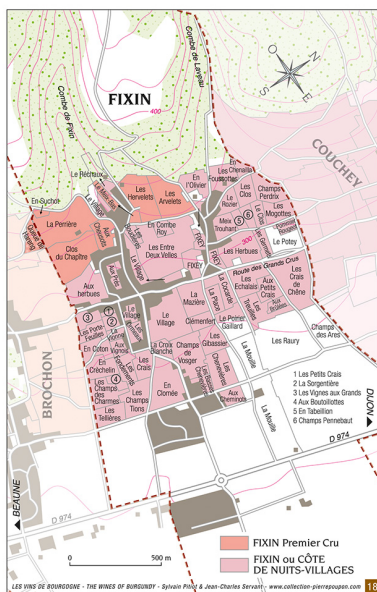
Origins

Fixin's vineyards lie primarily over clay-limestone based soils and enjoy eastern exposure, which is important for producing the high-quality great wines of Burgundy, as is the case of Fixin's illustrious neighbour, Gevrey-Chambertin.

Its vineyards are located gentle slopes that enjoy full eastern exposure and are located at an altitude of between 270 and 360 metres, adjacent to those of Gevrey-Chambertin. They are clustered around the village of Fixin and the hamlet of Fixey.

Vinification and maturing

The grapes were harvested by hand, table-sorted and de-stemmed. They were then fermented for approximately 23 days with pumping over of the must and punching of the cap. Alcoholic fermentation took place using the grapes' natural yeasts. They were then pressed using a vertical press. The wine was gravity-fed into barrels where it was aged for 14 months with a proportion of 40% new oak.





Vintage : 2018

Once again, the 2018 vintage in Burgundy offered the vision scenario of an early harvest. It was already the case in 2017, and 2018 was even earlier! This vintage comes in the earliest harvest palmares compare to the norm (around the 20th of September) and come just in the second place after the unforgettable 2003 vintage when harvest between the 20 and the 25th of August in the Côte d'Or department.

All along the year 2018, the weather was very diverse, even atypical according to the month and the area. After a rainy start in the year, the spring period was very summery with sunshine above the seasonal norms and quite scarce rain.

This trend continued until the harvest with a very hot and dry summer, this allowed the grapes to finish their maturation early. Harvest started on the 20th of August and lasted until the third week of September... a particularly long amplitude.

At least quality is here for this 2018 vintage, but also quantity. Grapes arrived to the winery with a perfect state of health. Concentrated, structured, generous, rich and powerful are some of the adjectives that characterize this magnificent vintage.